



LE CARILLON DE ROUGET 2015

TERROIR

The terroirs dedicated to Le Carillon de Rouget are more aerial than the ones selected for Château Rouget. This, combined with the relative youth of the vines, compared to the ones of the Grand Vin, result in earlier ripening and give the wine its roundness and appealing character.

GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc
Planting density: 3 000 vines per acre / 7 500 vines per hectare
Average age of vines: 20 years

SOIL MANAGEMENT

Vineyards are sustainably farmed, using practices such as cover crops and ploughing.

HARVESTS

Grapes are harvested by hand, in small 20kg crates. Each plot is harvested individually in order to ensure optimal ripeness of the entire crop. Grapes are then sorted carefully.

WINEMAKING & AGEING

Grapes from different parcels are vinified separately in stainless steel tanks, then aged in oak barrels (second fill) for 18 months. This vintage was bottled on a fruit day according to the lunar calendar, to allow the wine to express itself fully.

TASTING NOTES

(Tasted in September 2017)
Appearance: Dense red ruby.
Nose: Expressive with notes of ripe red and black fruits.
Palate: Generous, rich and ample with black fruit notes, delicate on the finish with embracing and warm tannins.
Ageing Potential: 10 years.

